



Events Made Easy

1 800 SANDMAN (726 3626) | sandmanhotels.com

Event Spaces

With a wide range of locations from Victoria to St. John's and all the way to Texas, our experienced teams will work with you to enhance your next event, providing impeccable service and attention to detail.

ALBERTA

	GUEST ROOMS	TOTAL MEETING SPACE FT ²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Hotel & Suites Calgary South	201	3351	Great Room A & B	130	120	45	40
Sandman Hotel & Suites Calgary West	121	1300	Great Room	90	90	26	32
Sandman Signature Calgary Airport Hotel	330	2830	Great Room A & B	110	110	33	48
Sandman Signature Calgary Downtown Hotel	294	5732	Great Room 1	120	120	50	40
Sandman Signature Edmonton Downtown Hotel	309	15747	Ballroom	700	350	84	86
Sandman Hotel Edmonton West	258	3450	Great Room A & B	220	200	60	50
Sandman Signature Edmonton South Hotel	198	4454	Great Room 1 & 2	120	100	35	35
Sandman Signature Sherwood Park Hotel	229	5769	Bison Meadows	200	150	N/A	N/A
Sandman Hotel Red Deer	143	700	Meeting Room	30	N/A	22	42
Sandman Hotel Grande Prairie	137	1675	Crystal A & B	120	110	50	32

BRITISH COLUMBIA

	GUEST ROOMS	TOTAL MEETING SPACE FT ²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Kamloops Hotel	202	3900	Cordillera	160	112	56	48
Sandman Hotel & Suites Kelowna	220	4268	Okanagan	225	160	50	75
Sandman Hotel Vernon	67	729	Meeting Room	30	30	20	24
Sandman Hotel Penticton	141	3366	Okanagan	140	120	40	40
Sandman Signature Langley Hotel	196	3200	Willoughby	120	100	36	32
Sandman Hotel Langley	144	300	Fraser Room	40	30	14	18
Sandman Signature Vancouver Airport Hotel & Resort	439	8404	Round Room	180	140	32	36
Sandman Hotel Vancouver Airport	172	800	Fraser Room	40	40	20	18
Sandman Signature Vancouver Downtown Hotel	303	3937	Ballroom	200	180	54	60
Sandman Hotel Victoria	100	3200	Orchid	200	200	60	50
Sandman Signature Prince George Hotel	186	2221	Great Room	150	100	40	50
Sandman Hotel Quesnel	106	1047	Cedar Room	80	80	32	30
Sandman Hotel & Suites Abbotsford	139	2340	Great Room	180	160	60	60
Sandman Hotel Abbotsford Airport	147	749	Baker Room	40	40	18	21

Event Spaces

SASKATCHEWAN

	GUEST ROOMS	TOTAL MEETING SPACE FT ²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Hotel & Suites Regina	132	2571	Great Room	180	150	45	60
Sandman Hotel Saskatoon	187	2100	Royal Room	80	75	35	36
Sandman Signature Saskatoon South Hotel	230	3450	Sid Buckwold	200	160	60	100

MANITOBA

	GUEST ROOMS	TOTAL MEETING SPACE FT ²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Winnipeg Airport Hotel & Suites	210	4499	Wolseley A & B	200	150	80	60
Sandman Hotel & Suites Winnipeg Airport	215	3878	Charleswood A & B	150	130	50	40

ONTARIO

	GUEST ROOMS	TOTAL MEETING SPACE FT ²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Ottawa Airport Hotel	201	3229	Capital A & B	120	120	N/A	N/A
Sandman Hotel Oakville	166	2678	Abbey	150	130	45	36
Sandman Hotel Hamilton	208	2408	Albion A & B	120	120	N/A	N/A
Sandman Signature Toronto Airport Hotel	256	3500	Long Branch A & B	150	150	45	80

ATLANTIC CANADA

	GUEST ROOMS	TOTAL MEETING SPACE FT ²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Dartmouth Hotel & Suites	212	6024	Lakeside Ballroom	275	260	100	N/A
Sandman Signature St. John's Hotel	199	4437	Bonavista A & B	200	160	60	60

USA

	GUEST ROOMS	TOTAL MEETING SPACE FT ²	LARGEST ROOM	RECEPTION	ROUNDS	U-SHAPE	CLASSROOM
Sandman Signature Plano-Frisco Hotel	234	3994	Russel Creek A & B	180	180	72	72



Your Event Starts with Five Easy Steps



Event Space

Choose your location and estimated number of guests. Your dedicated Event Manager will walk you through the room & seating options.



Catering

Customize your event by selecting the food and beverage options that best suit your needs.

- Breakfast
- Lunch
- Beverages & Snacks
- Dinner
- Bar



AV Equipment

Our locations are equipped with popular audio-visual equipment. Choose from our in-house options or let us bring in what you need.



Hotel Accommodations

Allow us to assist you with any accommodation needs while taking advantage of exclusive corporate rates available for all business events.



Restaurant Reservations

Your dedicated Event Manager is happy to make a reservation for a post meeting gathering or happy hour in one of our onsite restaurants.

1 800 SANDMAN (726 3626) | sandmanhotels.com

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Event Manager.



Beverage Service

Signature Coffee & Tea Bar

100% Arabica Coffee, Regular & Herbal Teas

\$4.50 per guest/per service

Chilled Refreshments

Assorted Fruit Juices

\$4.50 each

Assorted Soft Drinks

\$4.50 each

Bottled Still Water

\$4.50 each

Bottled Sparkling Water

\$4.75 each

Assorted Vitamin Water & Energy Drinks

\$5 each

Assorted Smoothies

\$7 each

All-Day Bakery & Pastry Collection

Assorted Pastries

\$4.75 per guest

Assorted Muffins

\$4.75 per guest

Fresh Baked Croissants *with butter & preserves*

\$4.75 per guest

Assorted Dessert Squares *(minimum 12 guests)*

\$6 per guest

Assorted Cookies *(minimum 12 guests)*

\$4.25 per guest

Assorted Breakfast Breads *(minimum 12 guests)*

\$4.75 per guest

Gluten Free Baked Goods *(minimum 12 guests)*

\$6 per guest

Morning Selections

Fruit Yogurt Selection

\$3.75 per guest

Sliced Seasonal Fresh Fruit

\$8.50 per guest

Whole Fresh Fruit

\$4 per guest

Yogurt Parfait Bar

\$9.75 per guest

Egg, Ham & Cheddar Breakfast Sandwich *on English muffin*

\$8 per guest

Vegetarian Egg Bites

\$8 per guest

with sautéed spinach, peppers, asparagus, & crumbled feta

Oatmeal

\$3 per guest

Assorted Cereal *with milk*

\$4 per guest

food &
beverage
solutions

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Event Manager.



Gourmet Snacks & Light Bites

Savoury Selections

Vegetable Crudités <i>with ranch or hummus</i>	\$8.50 per guest
Imported & Domestic Cheese Selection <i>with crackers</i>	\$11.25 per guest
Red Pepper Hummus <i>with pitas</i>	\$6.50 per guest
Tortilla Chips <i>with fresh salsa and guacamole</i>	\$6.50 per guest
Mini Cheddar Pierogies <i>with sour cream & green onions</i>	\$4 per guest
Hot Pretzel Bites <i>with dijon aioli</i>	\$4.75 per guest

Sweet Indulgences

Assorted Gourmet Desserts	\$9 per guest
Assorted Dessert Squares	\$6 per guest
Churros <i>with caramel sauce</i>	\$6 per guest
Mini Chocolate Bars	\$3 per guest

Grab & Go Snacks

Individual Potato Chips	\$3 per guest
Trail Mix <i>with dried fruit</i>	\$4 per guest
Individual Popcorn Bags	\$4 per guest
Granola Bars	\$3 per guest

food &
beverage
solutions

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Event Manager.



Breakfast Buffets

Continental Breakfast | \$24

Minimum Charge: 15 Guests

Chilled Fruit Juices

Curated Pastry & Bakery Selection

*muffins, danishes, turnovers, croissants,
breakfast breads, whipped butter & preserves*

Fresh Fruit Salad

100% Arabica Coffee, Regular & Herbal Teas

Deluxe Continental Breakfast | \$27

Minimum Charge: 15 Guests

Chilled Fruit Juices

Curated Pastry & Bakery Selection

*muffins, danishes, turnovers, croissants,
breakfast breads, whipped butter & preserves*

Vegetarian Egg Bites

*with sautéed spinach, peppers, asparagus, &
crumbled feta*

Fresh Fruit Salad

Assorted Fruit Yogurt

100% Arabica Coffee, Regular & Herbal Teas

Hot Morning Buffet | \$31

Minimum Charge: 15 Guests

Chilled Fruit Juices

Curated Pastry & Bakery Selection

*muffins, danishes, turnovers, croissants,
breakfast breads, whipped butter & preserves*

Scrambled Eggs

Bacon & Sausages

Breakfast Potatoes

Fresh Fruit Salad

100% Arabica Coffee, Regular & Herbal Teas

Yogurt Parfait Bar | \$18.50

Minimum Charge: 15 Guests

Chilled Fruit Juices

Greek Yogurt

(vegan yogurt available upon request)

Overnight Oats

Selection of Fresh Fruits

Granola

Maple Syrup & Honey

Ground Cinnamon

100% Arabica Coffee, Regular & Herbal Teas

Enhancements

Eggs Benedict | \$8 per guest

*poached egg, sliced ham, toasted English muffin,
classic hollandaise sauce*

Breakfast Sandwich | \$8 per guest

*fried egg, sliced ham, fresh tomato and cheddar
cheese, toasted english muffin*

Vegetarian Egg Bites | \$8 per guest

*sautéed spinach, peppers, asparagus,
crumbled feta*

Yogurt Parfait Bar | \$9.75 per guest

*Greek yogurt, overnight oats, selection of fresh
fruits, granola, maple syrup, honey & cinnamon*

food &
beverage
solutions

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed.
If there are any allergies or dietary concerns, please speak with the Event Manager.



Meals-To-Go

Hot Boxed Breakfast | \$22

Minimum Charge: 10 Guests

Breakfast Sandwich

toasted croissant bun, baked egg, cheddar cheese, fresh tomato, sliced ham, & aioli

Mini Yogurt Parfait

Greek yogurt, fresh fruit, & granola

Whole Fresh Fruit

European Boxed Breakfast | \$20

Minimum Charge: 10 Guests

Two Mini Butter Croissants

Two Hard Boiled Eggs

Sliced Ham

Marble Cheddar Cheese

Whole Fresh Fruit

Cold Boxed Lunch | \$22

Minimum Charge: 15 Guests

Chef's Selection of Ham or Turkey Wrap

Individual Potato Chips

Cookie

Power Bowl

No Minimum Charge

*Options and pricing vary by location.

Please ask your Event Manager for location specific selections.

food &
beverage
solutions

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed.
If there are any allergies or dietary concerns, please speak with the Event Manager.



Lunch Buffets (pricing per guest)

Taste of India | \$36

Minimum Charge: 20 Guests

Choice of 2 Proteins:

- Butter Chicken
- Beef Vindaloo
- Chana Masala

Aloo Gobi

Jasmine Rice

Kachumber Salad

Mango Chutney

Raita

Sambal

Garlic Naan Bread

Assorted Cookies

100% Arabica Coffee, Regular & Herbal Teas

Add Vegetarian Samosas | \$5 each

Add Additional Protein | \$5 per guest

Taste of Athens | \$38

Minimum Charge: 20 Guests

Choice of 2 Proteins:

- Lemon-Herb Chicken Breasts
- Beef Souvlaki
- Spanakopita

Rice Pilaf

Roasted Greek Potatoes

Traditional Greek Salad

Warm Pitas & Tzatziki

Assorted Cookies

100% Arabica Coffee, Regular & Herbal Teas

Add Additional Protein | \$5 per guest

Taste of Italy | \$37

Minimum Charge: 20 Guests

Available at Select Locations

Chicken Parmesan

Ricotta-Stuffed Ravioli *with marinara sauce & pesto*

Penne Beef Bolognese

Quinoa & Kale Salad

Garlic Toast

Assorted Cookies

100% Arabica Coffee, Regular & Herbal Teas

Taste of the Middle East | \$36

Minimum Charge: 20 Guests

Choice of 2 Proteins:

- Shawarma Chicken
- Beef Kafta
- Crispy Falafel

Crispy Potatoes

Quinoa Tabbouleh

Fattoush Salad *with fried pita*

Shredded Lettuce

Pickled Turnips & Daikon

Dill Pickles

Sliced Red Onion

Warm Pitas

Red Pepper Hummus

Toum (Garlic Sauce)

Hot Sauce

Assorted Cookies

100% Arabica Coffee, Regular & Herbal Teas

Add Additional Protein | \$5 per guest

food &
beverage
solutions

All "Taste of" lunch buffets can be enjoyed at dinner for an additional \$12 per guest.

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Event Manager.



Lunch Buffets (pricing per guest)

Taste of Mexico | \$35

Minimum Charge: 20 Guests

Seasoned Lean Ground Beef
Fajita Chicken
Rice & Beans
Caesar Salad
Tortilla Chips
Hard Taco Shells & Soft Tortillas
(lettuce cups available as gluten-free option)
Diced Tomatoes, Lettuce & Cilantro
Shredded Cheddar Cheese
Fresh Jalapeños
Sour Cream
Fresh Salsa & Guacamole

Assorted Cookies
100% Arabica Coffee, Regular & Herbal Teas

Add Vegan Ground Beef | \$8 per guest
Add Churros *with caramel sauce* | \$6 per guest

Pasta Lunch | \$29

Minimum Charge: 20 Guests

Penne
Rigatoni
Gluten-Free Rotini
Alfredo Sauce
Marinara Sauce
Parmesan Cheese
Nut-Free Basil Pesto
Mixed Green Salad *with house vinaigrette*
Caesar Salad
Garlic Toast

Assorted Cookies
100% Arabica Coffee, Regular & Herbal Teas

Upgrade to Chicken Alfredo | \$6 per guest
Upgrade to Meatball Marinara | \$6 per guest

Classic Working Lunch | \$30

Minimum Charge: 15 Guests

Chef's Selection of Assorted Sandwiches & Wraps
Featuring a curated selection of artisan breads & premium fillings which may include: ham, turkey, roast beef, tuna salad, egg salad, chicken salad & vegetarian options

Chef's Daily Soup
Mixed Green Salad *with house vinaigrette*

Assorted Cookies
100% Arabica Coffee, Regular & Herbal Teas

food &
beverage
solutions

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed.
If there are any allergies or dietary concerns, please speak with the Event Manager.



Signature Grazing Platters | suitable for 30 guests

Fresh Seasonal Sliced Fruit	\$220
Vegetable Crudités <i>with ranch or hummus</i>	\$220
Artisan Cheese & Charcuterie Board	\$350
Warm Spinach & Artichoke Dip <i>with naan</i>	\$140
Jumbo Shrimp Display	\$290
Bruschetta Duo <i>traditional + tomato & goat cheese</i>	\$140
Mini Assorted Sandwiches	\$250
Mini Gourmet Burgers	\$275

Cold Canapés

Smoked Salmon & Cream Cheese <i>on herb crostinis</i>	\$6 per guest
Tomato & Goat Cheese Bruschetta <i>on herb crostinis</i>	\$5 per guest
Caprese Skewer <i>tomato, basil & bocconcini with balsamic drizzle</i>	\$5 per guest
Mini Falafel <i>on cucumber rounds</i>	\$5 per guest
Tuna Tataki Crisp <i>available at select locations</i>	\$6 per guest

* *vegan substitute available*

Warm Canapés

Greek Style Meatballs <i>with tzatziki</i>	\$7 per guest
Beef Satay <i>with peanut sauce</i>	\$7 per guest
Chicken Souvlaki <i>with tzatziki</i>	\$7 per guest
Tandoori Chicken <i>with mango chutney</i>	\$7 per guest
Tequila Prawns	\$7 per guest
Vegetarian Spring Rolls <i>with plum sauce</i>	\$5 per guest
Vietnamese Chicken Spring Rolls <i>with plum sauce</i>	\$5 per guest
Spanakopita <i>with tzatziki</i>	\$6 per guest
Mini Vegetarian Samosas <i>with mango chutney</i>	\$6 per guest
Mini Mushroom & Goat Cheese Tart	\$5 per guest
Mini Cheddar Pierogies <i>with sour cream & green onions</i>	\$4 per guest
Truffle Mac & Cheese Bites <i>with house aioli</i>	\$5 per guest

Sweet Treats

Churros <i>with caramel sauce</i>	\$6 per guest
Assorted Dessert Squares	\$6 per guest
Assorted Cookies	\$4 per guest
Assorted Gourmet Desserts	\$8 per guest

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Event Manager.

food &
beverage
solutions



Dinner Buffets

Classic Dinner Buffet | \$55

Minimum Charge: 25 Guests

Fresh Baked Rolls *with butter*
 Classic Salad *choice of 1*
 Gourmet Salad *choice of 1*
 Seasonal Vegetable Medley
 Side *choice of 1*
 Main Entrée *choice of 1*
 Sliced Seasonal Fresh Fruit
 Assorted Desserts & Squares
 100% Arabica Coffee, Regular & Herbal Tea

Deluxe Dinner Buffet | \$60

Minimum Charge: 25 Guests

Fresh Baked Rolls *with butter*
 Classic Salad *choice of 1*
 Gourmet Salad *choice of 2*
 Seasonal Vegetable Medley
 Side *choice of 2*
 Main Entrée *choice of 2*
 Sliced Seasonal Fresh Fruit
 Assorted Gourmet Desserts & Squares
 100% Arabica Coffee, Regular & Herbal Tea

Executive Dinner Buffet | \$67

Minimum Charge: 25 Guests

Fresh Baked Rolls *with butter*
 Classic Salad *choice of 1*
 Gourmet Salad *choice of 2*
 Seasonal Vegetable Medley
 Side *choice of 2*
 Main Entrée *choice of 3*
 Sliced Seasonal Fresh Fruit
 Assorted Gourmet Desserts & Squares
 100% Arabica Coffee, Regular & Herbal Tea

Classic Salads

Caesar Salad
 Mixed Green Salad *with house vinaigrette*

Gourmet Salads

Greek Pasta Salad
 Kachumber Salad
 Creamy Potato Salad *with bacon*
 Quinoa & Kale Salad
 Traditional Greek Salad
 Farmhouse Spinach & Egg Salad *with bacon*
 Thai Ancient Grains Salad
 Quinoa Tabbouleh Salad
 Fattoush Salad *with pita*

Sides

Herb Roasted Potatoes
 Jasmine Rice
 Mashed Potatoes
 Wild Rice Medley

Main Entrées

Baked Salmon *with lemon pepper*
 Maple Glazed Salmon *with fruit salsa*
 Roast Beef
with mini Yorkshire pudding, horseradish, au jus
 Braised Beef Short Rib
 Grilled Chicken Breast
in wild mushroom cream sauce
 Grilled Chicken Breast
in lemon sun-dried tomato herb sauce
 Ricotta Stuffed Ravioli *with marinara sauce & pesto*
 Chicken Parmesan
 Butter Chicken
 Beef Vindaloo
 Chana Masala
 Chef Carved Prime Rib +\$14 per guest
with mini Yorkshire pudding, horseradish, au jus

Additions

- Main Entrée +\$12
- Salad +\$8
- Side +\$8

food &
beverage
solutions

Plated Dinners

Minimum Charge: 25 guests

All plated dinners are served with freshly baked rolls with butter, 100% Arabica coffee, regular & herbal teas plus Chef's choice of dessert.

Starter Options (choice of 1)

Chef's Daily Soup

Mixed Green Salad *with house vinaigrette*

Caesar Salad

Main Entrées (choice of 1)

Pan Roasted Salmon | \$61

with citrus beurre blanc, roasted potatoes, seasonal vegetables

Roast Beef | \$62

with mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables

Ricotta Stuffed Ravioli | \$58

with marinara sauce & pesto

Oven Roasted Chicken | \$60

with roasted potatoes, seasonal vegetables

Braised Beef Shortrib | \$64

with mashed potatoes, seasonal vegetables

**Ricotta Stuffed Ravioli will be offered to any vegetarian guests at no extra cost*

Add Additional Entrée Choice | \$7 per guest.

food &
beverage
solutions

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Event Manager.



Late Night Themed Stations (minimum 25 guests*, pricing per guest)

Poutine Bar | \$21

Minimum Charge: 25 guests

Seasoned French Fries
Cheese Curds
Bacon Bits
Green Onions
Beef Gravy

Taco Bar | \$24

Minimum Charge: 25 guests

Seasoned Lean Ground Beef
Fajita Chicken
Tortilla Chips
Hard Taco Shells & Soft Tortillas
(lettuce cups available as a gluten-free option)
Diced Tomatoes, Lettuce & Cilantro
Shredded Cheddar Cheese
Fresh Jalapeños
Sour Cream
Fresh Salsa & Guacamole

Add Vegan Ground Beef | \$8 per guest

Pizza Bar | \$22

Minimum Charge: 25 guests

Classic Cheese Pizza
Pepperoni Pizza
Hawaiian Pizza
Ranch & Hot Sauce

food &
beverage
solutions

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Event Manager.



Equipment (per day)

Flip Chart – includes paper and markers	\$50
Whiteboard – includes markers	\$35
Easel	\$20
LCD Projector	\$200
Screen – 6 foot	\$45
Screen – 8 foot	\$60
Speakerphone	\$100
Podium	no charge
Wired Microphone	\$45
Cordless Microphone	\$150
Lapel Microphone	\$150
Extension Cord	\$10
Power Bar	\$10

All audio visual pricing is subject to change and based on availability.

Please ask the Event Manager for pricing on any audio visual equipment you may require that is not listed. We would be happy to secure a quote for you..

We are proud to offer wireless internet in our meeting rooms. Should you require any more than our standard internet service (light surfing for multiple users), please speak with the Event Manager.

audio &
video
solutions

